



GLAZED NUTS

½ c. sour cream
½ c. white sugar
1 c. brown sugar

1 tsp. vanilla
3 c. walnuts or
pecans

Bring sour cream and sugars to a rolling boil and continue boiling until mixture comes to the soft ball stage (where a bit of candy coating dribbled into a glass of cold water forms into a ball)...about 5 minutes. Remove from heat, add vanilla and stir. Add nuts, stir until completely coated, then spread mixture on waxed paper to cool. Separate nuts while candy is still hot.

**Now We're
Cookin'!**
with
Martha Daniels